On Behalf of the Army Center of Excellence, Subsistence...

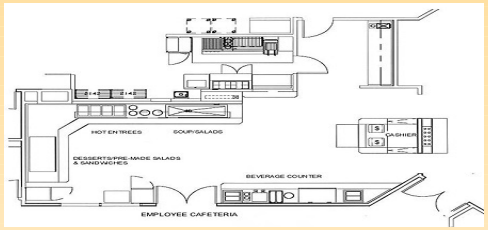
Welcome to the 2006 Army Worldwide Food Service Workshop

"The Past, Present & Future"

ARMY CENTER OF EXCELLENCE, SUBSISTENCE

Facilities & Equipment Overview

MISSION



251-500 / 501-800 / 801-1300

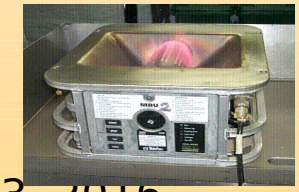
Dining Facility Designs

Facilities & Equipment Division

Equipment Budget For MCA ects

Equipment Schedule

Field Food Service Equipment



Topics

- Funds for MCA Dining Facility Projects
- Food Service Equipment (FSE) Prime Vendor Program
- Transforming Military Projects Program
- Army Field Feeding Food Service Equipment

Funds for MCA Projects

- ACES submit the MCA budget requirements to G-4 for upcoming FY dining facility projects
- G-4 Provides the Funds to Headquarters IMA
- IMA forward the funds to the installations RMO for the MCA projects
- Food Program Manager coordinate with the RMO for funds
- Verify Food Service Equipment and Decor requirements with ACES

MCA Project Funding Requirements for FY07

Installation	Size	Funding needed for Equip &/or Décor	Completion Date
Fort Stewart, GA	800	Equip & Décor	Jun 07
Fort Bragg, NC	800	Equip & Decor	Apr 07
Fort Bragg, NC	800	Equip & Décor	May 07
Fort Bliss	800	Equip & Décor	Dec 07
Camp Humphreys	800	Equip & Décor	Jan 08

- Equip. & Décor takes about 6 months to deliver after requisitioning
- Equip. & Décor for *Korea* needs to be ordered 12 months out!

Prime Vendor

- **Prime Vendor program for Food Service Equipment is still in place**
- **Prime Vendor Food Service equipment cost is being verified by DSCP**
- **Prime Vendor can no longer buy Décor items & Furniture**
- **Installation must Purchase Décor items & Furniture through the local DAC or GSA**

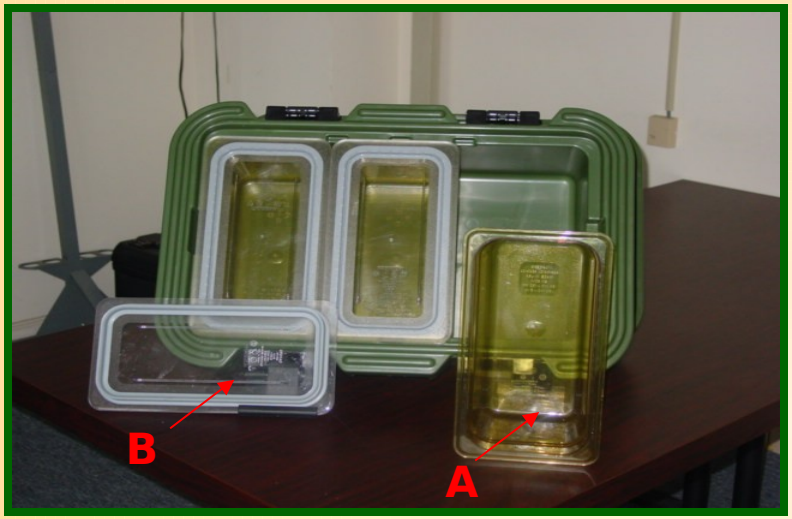
Transforming Military Projects for Construction

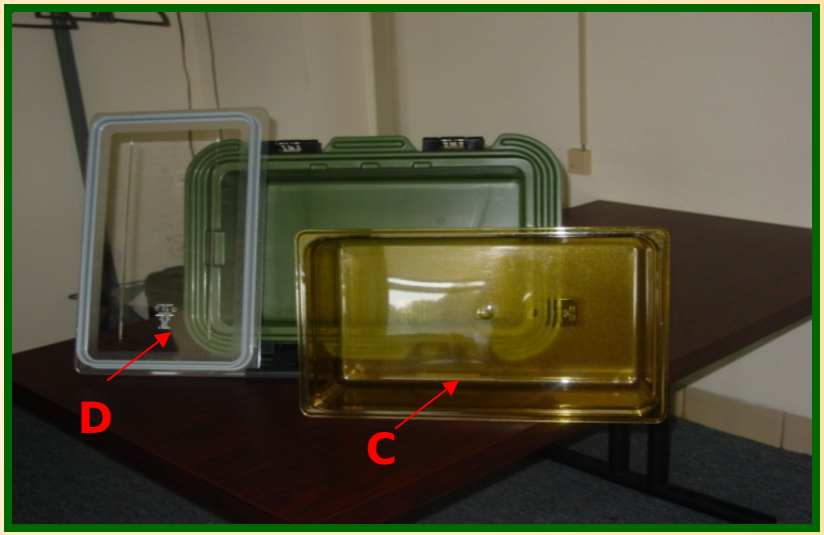
- Army currently exploring ways to cut construction cost for Army Dining Facilities.
- Army researching the use of industry standards to expedite construction process.
  - Follow Golden Corral, Colleges and Piccadilly plans
- HQDA/OACSIM is reviewing DD 1391 and cost estimates for FY 08 MCA pr

Military Construction Transformation Team

- Developed a Model Request for Proposal
  - Based on functional requirements
  - Reducing the overall square footage of the dining facility
- Program implementation = FY08 MILCON
  - FY07 opportunities should be “aggressively explored”

Insulated Food Container





NSN's

7360-01-517-4826 **Olive Drab, 12 1/4 deep (3) Plastic pans with cov**
7360-01-517-4839 **Desert Sand, 12 1/4 deep (3) Plastic Pans with c**

A: 7360-01-234-2189 1/3 Size Plastic Insert Pan
B: 7360-01-517-4865 1/3 Size Plastic Insert Pan Cover
C: 7360-01-517-4861 Full Size Plastic Insert Pan
D: 7360-01-517-4867 Full Size Plastic Insert Pan Cover

Optimized Insulated Food Container

Design Considerations	*Current IFC*	*Optimized IFC*
Cube Volume [in³]	4,518	3,636 (19.5% reduction)
Packing volume of 4 units [in³]	18,000	8,600 (52% reduction)
Empty Weight [lbs]	18.5	~16 (14-20 % reduction, dependant upon production process)

- **New IFC reduces weight and volume by ~20% and nest together**
- **Commercial Item Description to be revised and updated**

Modern Burner Unit (MBU)

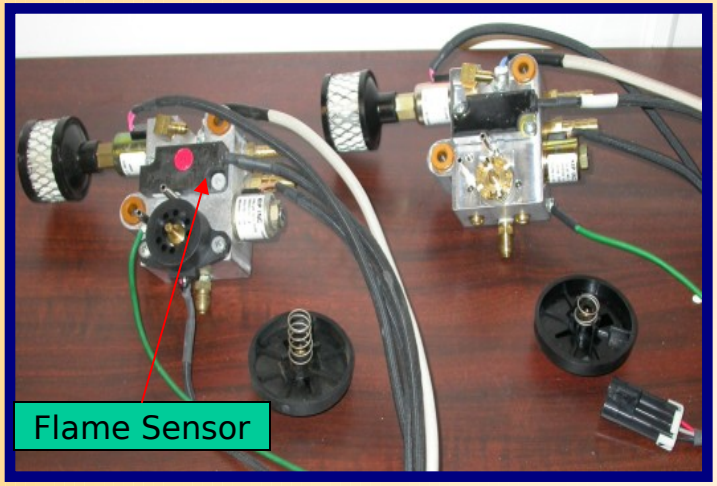
MISSION:
Primary heat source for Cooking Operations in All Army Field Feeding Equipment.

The MBU replaces the M2 gasoline burner
The M2 was first fielded in 1959
The MBU was first fielded in 1999 and is used in all field feeding kitchens

FIELDING: Complete!

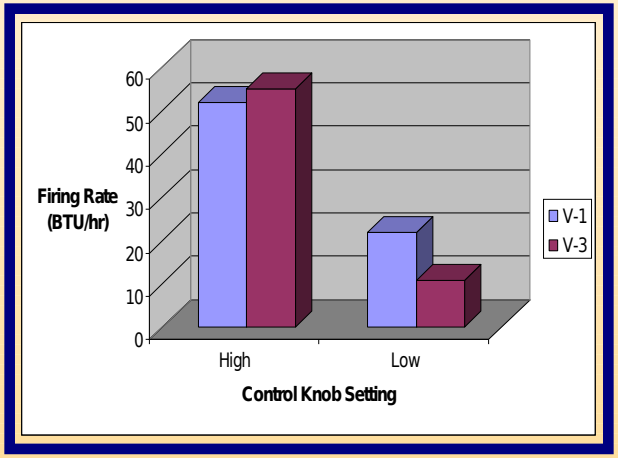
Modern Burner Unit (MBU)

Fuel delivery block upgrade



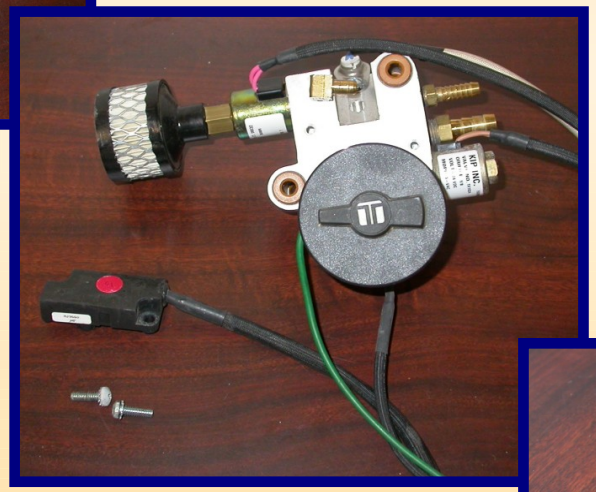
- **Primary purpose: Increase the range of heat output. Lower low and higher high.**
- **Secondary purpose: Reduce noise made by the MBU on low.**

- **Contractor applied MWO started June 2004 at Ft. Lee**
- **Effort will take 3 to 4 years.**
- **New Fuel Delivery Block comes with new**



Modern Burner Unit (MBU)

Flame Sensor Upgrade



Original flame sensors begin failing at 270°F

New flames sensors operate at 350+°F

If the burner shuts down 4 seconds after pressing the start button, the flame sensor has failed

If MBU can only be kept running by holding the start button in, the flame sensor has failed

New flame sensors have serial numbers beginning with 89568-0001

NSN 7310-01-462-4918

Modern Burner Unit (MBU)

New Model Power Converter (on right)

7310-01-502-9455

- ½ inch shorter
- 5 lbs lighter
- More robust and reliable

Modern Burner Unit (MBU)

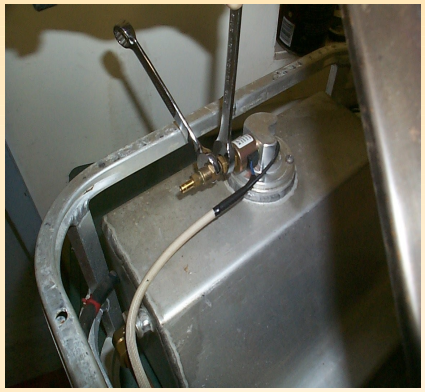
Fuel Seal Maintenance

- Check for missing or cracked fuel seal
- A good fuel seal is necessary for automatic refueling
- A cracked or missing fuel seal

Replace cracked or missing seal with: NSN 7310-01-462-4867

Modern Burner Unit (MBU)

Check Valve Repair (Burner will not refuel)



- **Sticking check valve will not let MBU refuel.**
- **If you continuously have ER04's (time-out error): Test and repair check valve.**

- **Remove top pan bolts and place top pan to side. (above)**
- **Remove air line to check valve (right)**
- **Remove check valve (right)**

Modern Burner Unit (MBU)

Thermostatic Control (Prototype)

- **Keeps sinks at required temperatures for most ef sanitation.**
- **Same control design for all appliances.**
- **Planned fielding in FY ’07.**

Mobile Kitchen Trailer (MKT)

- National reset program to fix kitchens returning from AOR.
- Letterkenny Army Depot has the contract. **FULLY funded**
- Axicor, Inc Reset Program 910-863-4655. **UNIT funded**

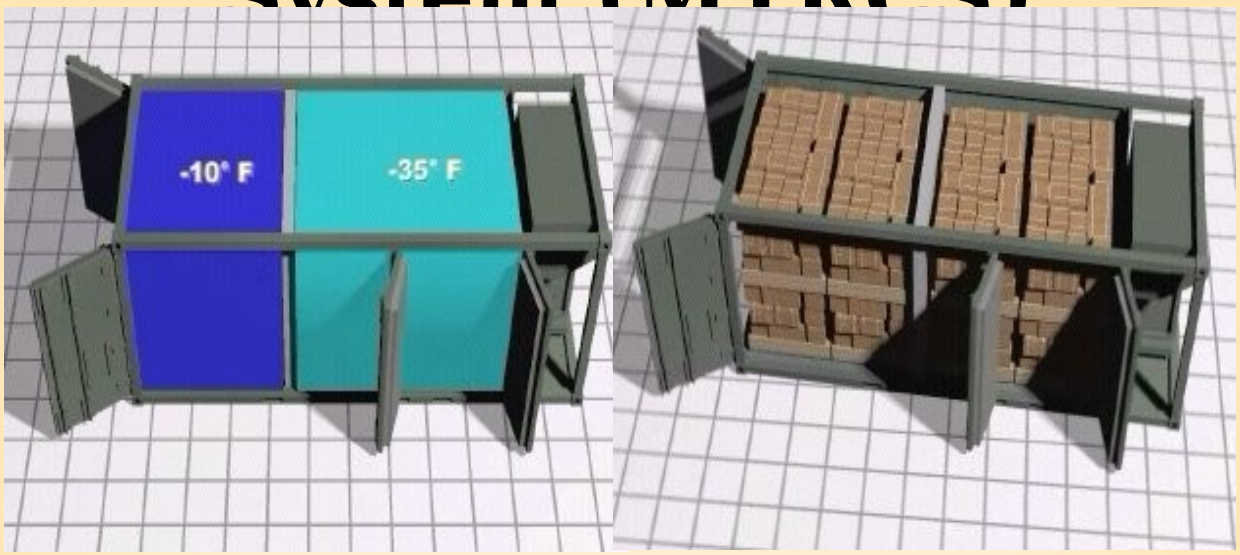
Food Sanitation Centers (FSC)

- Contract was awarded, funding is strong
- Fielding to be complete in 2009.
- No fielding matrix available at this time
- Parts are available for procurement.

Containerized Kitchen (CK)

- **Fielding is currently focused on modular force requirements.**
- **804 total systems to field. 208 field at end of April 2005.**
- **New production contract awarded to same manufacturer for 5 additional years.**

Multi Temperature Refrigerator Containerized System (MTRCS)



- **Prototype is being built**
- **Contractor testing in July 2005**
- **Design Testing at APG, August – November 2005**
- **User Demonstration at Log Warrior Exercise in November 200**
- **Logistics Demonstration at APG in January 2006.**
- **BOIP currently in staffing**
- **First Unit Equipped in 4th Quarter, FY07**

Assault Kitchen (AK)

MISSION
Provide a Hot Cook-prepared Meal to Soldiers in Forward Areas and Remote Sites Without Impacting Ongoing Operations.

The AK will:

- **Transport and operate on a HMMWV and Light Tactical Trailer (LTT)**
- **Support company level feeding in light through heavy forces**
- **Heat on the move capability**
- **Ration heating unit is primary component**
- **Be operated by two cooks.**
- **Set up and feed in 15 minutes or less**
- **Feed 250 hot meals in 90 minutes or less**

- **ORD approved 29 Mar 04**
- **Funding is being established and will be joint procurement with USM**
- **SBCT's will be fielded first**

Facilities & Equip. Division Contacts

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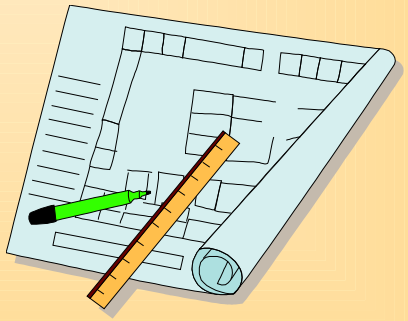
Please visit our web site @ www.quartermaster.army.mil/aces



QUESTIONS ?